**LAVA CAKE**

**INGREDIENTS:**

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| 4 ounces | Semi sweet baking chocolate |
| 2 Tbsp. | Butter |
| 2 Tbsp. | Sugar |
| 2  | Eggs |
| 2 Tbsp. | Flour |
| A pinch | Salt  |

**DIRECTIONS:**

1. First, preheat oven to 425, and grease two custards generously with butter (separate from your measurement in ingredients).
2. Put a small spoonful of sugar in each cup(separate from your measurement in ingredients), then turn the cup sideways and rotate it so that the sugar is coating the butter all around. Dump out any excess.
3. Put the chocolate in a microwave safe bowl and microwave on high in 30 second intervals, taking it out to stir between each interval. It should be completely melted in about 1 minute. If there are still chunks of chocolate after one minute, microwave for another 20 seconds and stir again.
4. Cut the room temperature butter into cubes and combine with sugar in a medium mixing bowl.
5. Add 2 eggs and continue mixing until a foam develops.
6. Add flour and salt, and keep mixing.
7. Add 1/3 of melted chocolate and gently fold it in with a rubber spatula. \*\*If you add too much in it will cook the eggs and your lava cake will not work, we need to gradually add in the heat.
8. Add the rest of the chocolate mixture and gently fold everything together until it’s well combined, with no streaks,
9. Divide the batter evenly between the two greased custard cups.
10. Put them in the oven and bake them JUST until the tops are set and the edges of the cake start to pull away from the cup slightly, approximately 10 minutes.
11. Once out of the oven let them sit for 5 minutes. Then flip and enjoy.